

BAR SYMON

kitchen * taphouse

STARTERS

HAND-TOSSED WINGS	\$16.99
-Maple Bacon Dry Rub	
-Spicy Teriyaki Dry Rub	
-Coffee Chipotle Dry Rub	
-Sweet Sriracha & Everything Seasoning	
-Honey Mustard	
-Korean Chili Garlic	

SOUP OF THE DAY
Cup..... 5.99 | Bowl.....6.99

HOUSE-MADE GUAC **\$13.99**
Fresh Avocado, Lime, Cilantro, White Onion & Blue Corn Tortilla Chips

POTATO PANCAKES **\$7.99**

SWEET POTATO FRIES **\$5.49**

LOLA FRIES **\$5.49**

PARMESAN FRIES **\$6.99**

BACON CHEDDAR STUFFED TOTS **\$7.99**

SALADS

COBB SALAD **\$16.99**
Romaine, Grilled Chicken, Hard-Boiled Egg, Avocado, Crispy Bacon, Cherry Tomato, Crumbled Blue Cheese, Red Onion & Mustard Vinaigrette

MULTIGRAIN BOWL **\$16.99**
Kale, Spinach, Red Pepper, Tomato, Avocado, Almonds & Red Wine Vinaigrette

KALE CEASAR **\$14.99**
Kale, Croutons, Blended Parmesan Cheese & Ceasar Dressing

SPINACH SALAD **\$16.99**
Spinach, Shaved Button Mushrooms, Crispy Bacon, Hard-Boiled Egg & Red Wine Vinaigrette

ROMAINE WEDGE **\$14.99**
Romaine, Crispy Bacon, Red Onion, Tomato, Crumbled Blue Cheese & Red Wine Vinaigrette

SIMPLE SALAD **\$5.49**
Romaine, Cucumber, Cherry Tomato & Red Wine Vinaigrette

ADD GRILLED CHICKEN **\$7.49**
ADD SMOKED SALMON **\$9.49**
ADD SMASH*/IMPOSSIBLE BURGER **\$7.49**

SANDWICHES

TURKEY & GUAC **\$14.99**
Turkey, Spinach, Red Onion, House-Made Guacamole & Mayo on Multigrain Bread

BACON SMASH* **\$16.49**
Beef Patties, Bacon, Shredded Romaine, Red Onion, American Cheese & Secret Sauce on a Brioche Bun

PASTRAMI OR TURKEY MELT **\$14.99**
Choice of Pastrami or Turkey, Coleslaw, Swiss Cheese & Stadium Mustard on a Brioche Bun

HOT HONEY GRILLED CHICKEN **\$16.49**
Grilled Chicken, Bacon, Caramelized Onions, Swiss Cheese & Hot Honey Sauce on a Brioche Bun

SUB IMPOSSIBLE **\$1.99**

ALL-DAY BREAKFAST

THICK-CUT FRENCH TOAST **\$13.99**
Pearl Sugar Crusted Brioche, Fresh Strawberries, Whipped Cream, Powdered Sugar & Maple Syrup

LEMON BLUEBERRY PANCAKES **\$12.99**
Hot Cakes, Lemon, Toasted Almonds, Fresh Blueberries, Powdered Sugar & Maple Syrup

SMOKED SALMON & POTATO PANCAKES **\$15.99**
Smoked Salmon, Red Onion, Chives, Sour Cream with Potato Pancakes

BREAKFAST BURRITO* **\$14.99**
Scrambled Eggs, Red Pepper, Pickled Jalapeños, Avocado & American Cheese in a Flour Tortilla with Potato Pancakes

TWO EGGS ANY STYLE* **\$13.59**
Two Eggs, Choice of Meat with Toast & Potato Pancakes

BACON, EGG & CHEESE* **\$11.99**
Bacon, Scrambled Eggs & American Cheese on a Brioche Bun with Potato Pancakes
SUB BAGEL OR ENGLISH MUFFIN **\$1.99**

MUSHROOM & SWISS OMELETTE* **\$13.99**
Eggs, Shaved Button Mushrooms, Caramelized Onions & Swiss Cheese with Toast & Potato Pancakes

AVOCADO TOAST **\$10.99**
House-Made Guacamole, Tomato, Red Onion, Chili Flakes & Parmesan Cheese on Multigrain Bread

ADD EGG* **\$3.98**

YOGURT & GRANOLA **\$8.99**
Granola, Honey & Fresh Fruit

BAGEL WITH CREAM CHEESE **\$5.49**
Choice of Plain or Everything Bagel

SIDE OF TOAST **\$3.99**
Multigrain, Rye, White, Sourdough, or English Muffin

FRESH FRUIT **\$6.99**
Fresh Seasonal Fruit

SIDE OF MEAT **\$4.99**
Sausage, Bacon or Canadian Bacon

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SIGNATURE COCKTAILS

FIVE O'CLOCK SOMEWHERE

Watershed Gin, St. Germain, Fresh Lemon Juice & House-Made Simple Syrup

ROSEMARY MAPLE BOURBON SOUR

Knob Creek Bourbon, House-Made Sour Mix, House-Made Rosemary & Maple Simple Syrup & Rosemary Sprig

MICHAEL'S MULE

Boyd & Blair Vodka, House-Made Honey Simple Syrup, Fresh Lime Juice & Ginger Beer

BAR SYMON BLOODY

Boyd & Blair Vodka & House-Made Bloody Mary Mix

MICHAEL'S MANHATTAN

Knob Creek Bourbon, Cocchi Rosso Vermouth, Amarena Cherry Syrup & Dashes of Orange Bitters

MILE-HIGH MARGARITA

Patrón, Grand Marnier & House-Made Sour Mix

BEERS ON TAP

Platform Haze Jude - Hazy Ipa - ABV 6.0%

Platform Rotating Sour

Sibling Revelry Rowan's Red - Red Ale - ABV 5.5%

Immigrant Son - Pilsner - ABV 4.5%

Great Lakes Dortmund Gold - Golden Lager - ABV 5.8%

Jolly Scholar Cold Beer Here - Lager - ABV 5.1%

Working Class Aviator - IPA - ABV 7.5%

Fat Head's Sunshine Daydream - Session IPA - ABV 4.9%

Fat Head's Head Hunter - IPA - ABV 7.5%

Fat Head's Bumbleberry - Fruit Ale - ABV 5.3%

Fat Head's Rotating Seasonal

Southern Tier Rotating Seasonal

Rhinegeist Rotating Seasonal

Market Garden Prosperity Wheat - Hefeweizen - ABV 6.0%

Magis Cider Semi-Dry - Gluten-Free Cider - ABV 6.0%

Founder's Breakfast - Stout - ABV 8.3%

Yuengling - Lager - ABV 4.5%

New Belgium Fat Tire - Amber - ABV 5.2%

Blue Moon - Belgian-Style Wheat Ale - ABV 5.4%

Bud Light - Light Lager - ABV 4.2%

BOTTLES & CANS

Budweiser - ABV 5.0%

Bud Light - ABV 4.2%

Coors Light - ABV 4.2%

Guinness - ABV 4.2%

Miller Light - ABV 4.2%

Michelob Ultra - ABV 4.2%

Heineken - ABV 5.0%

Heineken 0.0 - ABV 0%

Corona - ABV 4.6%

Corona Light - ABV 4.0%

Corona Premier - ABV 4.0%

Stella Artois - ABV 5.2%

White Claw Seltzer - ABV 5.0%

High Noon - ABV 4.5%

LIQUORS

VODKA

Boyd & Blair

Grey Goose

Ketel One

Tito's

Absolut Peppar

Absolut Citron

TEQUILA

Patrón Silver

Casamigos Blanco

Casamigos Añejo

Casamigos Reposado

Jose Cuervo Silver

Jose Cuervo Gold

GIN

Watershed Four Peel

Bombay Sapphire

Hendrick's

Tanqueray

SCOTCH

Johnnie Walker Black

The Macallan 12 YR.

The Glenlivet 12 YR.

Glenmorangie

COGNAC

Hennessy VS

WINES

WHITE

Proverb Chardonnay

Talbott Kali Hart Chardonnay

Proverb Pinot Grigio

Candoni Pinot Grigio

Whitehaven Sauvignon Blanc

ROSÉ

Hampton's Girl Rosé

SPARKLING

Wycliff Brut American Champagne

RED

Proverb Pinot Noir

J Vineyards Pinot Noir

Proverb Cabernet Sauvignon

Justin Cabernet Sauvignon

WHISKEY

Jack Daniel's

Jameson

Bulleit Rye

Michter's Rye

Crown Royal

Crown Royal Apple

Fireball Cinnamon

BOURBON

EH Taylor

Michter's Small Batch

Buffalo Trace

Blanton's

Woodford Reserve

Angel's Envy

Jim Beam

Knob Creek

Bulleit

Maker's Mark

RUM

Bacardi

Captain Morgan

CORDIALS

Baileys

Kahlúa

Jagermeister

Grand Marnier

Disaronno Amaretto

